

## One of the most flexible pellet snack frying lines in the world

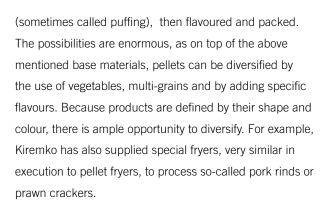
Over the last decades the worldwide pellet snacks market has grown massively. The major role Kiremko plays in this market is due to its ability to supply equipment incorporating the latest technology in the field of pellet snacks processing and meet the desired standards of our customers around the globe.

Pellet snacks are basically a product of an extrusion process, to make ready consumer products with base materials such as potato, rice, wheat, corn or tapioca, all in to serve the local processor. the form of powders. Generally, the semi-finished product is developed and mass-produced by specialized companies Pellet snacks are processed into the final product once who sell them to the snack food industries that process

these pellets and convert them into a ready-to-eat snack. Worldwide, specialized pellet snack producers are available

they have expanded during the frying or baking process





Kiremko is active in this segment of the snack industry by supplying complete frying and flavouring systems for pellet snacks. The Kiremko system is able to process a wide range of different types of pellet snacks that each have different frying parameters. This frying line is often the 
The Kiremko pellet frying line is available in a capacity most affordable set-up for industrial production of savoury snacks by newcomers in this segment.

Kiremko manufactures and supplies complete pellet snack frying lines, starting from the big-bag discharge station, buffer belt (also suitable for smaller quantities of raw pellets, for example those supplied in boxes), dosing

belt and infeed shaker, the fryer itself with its ancillaries including the cascade-style de-fatting shaker, flavour dosing system and discharge and transport equipment to the packaging lines.

The line can be made more flexible by adding options such as a weighing belt to control and measure the infeed flow into the fryer. The primary filter system can be extended with a paper filter for continuous fine filtering of the frying oil. Additionally, the flavouring system can be equipped with the Kiremko WeighGuard® LIW system in order to create a controlled way of adding flavours to the fried product.

range of 100 to 1.000 kg/hour.

Depending on the capacity required, the fryers are either electrically heated (small capacities) or indirectly heated through a steam/thermal oil heat exchanger.

















